

Smothered Pork Chops

THICK SLICED BACON

2 CUPS MILK

1 CLOVE OF GARLIC (PEEL AND SLICE)

1 SMALL ONION (CHOPPED)

ASPARAGUS SPEARS (OPTIONAL)

1/4 CUP SELF-RISING FLOUR (WHITE LILY)

Fry bacon on medium heat in a skillet (large enough to cook chops in). While bacon is cooking salt and pepper chops then rub with flour. When bacon is almost done, add half of chopped onion. Take out bacon and add asparagus spears to skillet with onion, garlic, and bacon drippings. Cook asparagus and onion until fork tender. Take out and cover with foil to keep warm.

Add chops to skillet with drippings and enough olive oil for browning.

Cook 3/4" thick chops 4 minutes on medium heat and flip. Add remaining chopped onion. Cook second side of chops for 4 minutes or until internal temperature reaches 160 degrees if using a thermometer. Remove chops. **DO NOT COOK CHOPS ON HIGH HEAT** or it will burn drippings.

While chops finish browning, crumble bacon. Top chops with bacon and Sage & Garlic Milk Gravy (page 145).

Sage & Garlic Milk Gravy

1/4 CUP SALTED BUTTER
2 CLOVES OF GARLIC (PEEL AND SLICE)
1/2 TSP. SALT
1/4 TSP. BLACK PEPPER
1/4 TSP. GROUND SAGE
1/4 CUP FLOUR (WHITE LILY)
2 CUPS MILK
Option: USE OLIVE OIL IN PLACE OF BUTTER FOR GRAVY IF DESIRED

Add butter to skillet with fresh garlic. Cook 1 minute. Add salt, black pepper, ground sage, flour and whisk together until well blended. Cook until flour begins to brown and then add milk. Heat until boiling and thick. Pour into a serving bowl or glass measuring cup. Salt to taste.

Baby Back Ribs

Rinse your ribs and trim with kitchen shears. Using a spoon to start, pull back membrane from back of rib rack and grasp it with paper towel – pull to remove it from back of rib rack. Rub ribs down with **Chris's Rib Rub**. Place ribs in a preheated smoker 300 degrees. Smoke 6 hours.

Chris's Rib Rub and CVC BBQ Sauce (page 141)